



CELLARS WINE CLUB

*From the Vineyard to Your Door*

# Tasting Notes

*The long & short of this month's great wines.*

## Half Case Wine Club

### **Watermill Winery - Milton-Freewater, Oregon**

#### **2007 Chances R Red Blend Columbia Valley**

Watermill Winery was established in 2005 with the vision to create some of the finest wines produced in the Walla Walla Valley. With passion and experience in the vineyard, the Brown family formed an exclusive relationship with Rich Funk of Saviah Cellars to oversee the winemaking operations. In 2007, Andrew Brown took over as winemaker, and is carrying on the tradition of making superb, award winning, estate wines. The winery is located in the historic Watermill Building and is one of the first wineries in Milton Freewater, Oregon, just 10 miles from downtown Walla Walla. Their 2007 red blend is Merlot based (75%) with the remaining 25% Cabernet Sauvignon. The grapes were sourced from Milbrandt and McClellan Estate vineyards. The Merlot gains additional structure and color with the addition of Cabernet Sauvignon. The wine displays a dark garnet color with fragrant bright cherry along with hints of tobacco, cedar, and baking spice on the nose. The palate is rich and savory with juicy red cherry, and blueberry flavors. It is a fruit-driven wine with deeply concentrated flavors and the right amount of toasty, sweet oak character. Drink now through 2014. Enjoy it with pork tenderloin, roasted chicken with fresh rosemary, lamb chops or your favorite red-sauce pasta.

### **Scoprire - Italy**

#### **2011 Sangiovese Del Rubicone IGT**

The strongly individual characteristics of Emilia-Romagna wines make them northern Italy's most eccentric. They are different, on the whole, from the wines of their neighbors. In Romagna, wines are made primarily from the native Sangiovese, Trebbiano and Albana grapes. Albana di Romagna, which became Italy's first DOCG white wine in 1987, is usually dry and still with a distinctive almond undertone and finish. The king of Romagna wines, though, is Sangiovese, usually a robust red with pronounced fruity flavors, reminiscent of the great variety of produce and fruits gracing the area. Scoprire Sangiovese is made with 100% Sangiovese grapes from the Rubicone river valley. The Rubicone IGT is named for the Rubicone River that flows from the Apennine Mountains to the Adriatic Sea through the southern portion of Emilia-Romagna. The river valley and the adjoining hillsides provide optimal growing conditions for the Sangiovese grape. Grapes are carefully selected and gently crushed. The must is left in contact with the skins for approximately one week. It is then transferred to temperature controlled stainless steel tanks where fermentation takes place over a ten day span. Following fermentation the wine is cold stabilized and bottled. Scoprire then releases the wine in the spring following the harvest. It's a bright ruby color, medium bodied, dry but fruity wine. It has a powerful nose of bitter cherries and a lively palate, with good depth of cherry fruit, crisp acidity and decent structure. The wine may be light on weight but it is long on flavor. The ideal pasta-and-pizza red. An uncomplicated smooth and easy-drinking Italian red wine with delicate aromas and flavors of red fruits and soft tannins. Ideal with crusty tomato and mozzarella pizza. It can also be served slightly chilled as an accompaniment to dining "Al Fresco" on a warm summer evening.

### **Tapestry Wines – Australia**

#### **2007 MV Shiraz McLaren Vale**

Situated right in the heart of South Australia's premier wine region of McLaren Vale, Tapestry's rich ironstone soils and cool coastal climate provide ideal conditions for producing well-structured and richly flavored wines of exceptional quality. Winemaker Jonathan Ketley produces strict varietal wines using fruit primarily from McLaren Vale, fitting Tapestry's philosophy that wines should be made that truly express their varietal and regional characteristics. Tapestry's award winning range includes the McLaren Vale mainstay Shiraz, along with Cabernet Sauvignon, Chardonnay, Riesling, Sauvignon Blanc, Merlot and fortified wines. The Tapestry range also includes a collection of exceptional Reserve wines, which are produced using only the best barrels of each special vintage. Tapestry's commitment to quality has seen this relatively small boutique label receive a number of awards and go on to establish export markets in the USA, Canada, New Zealand, UK, Malaysia, Hong Kong and Singapore. Tapestry's MV Shiraz is made from 100% Shiraz sourced from Tapestry's own vineyards at Olivers Road and Bakers Gully from vines over 37 years old. After fermentation it was matured for 18 months in a combination of 55% American oak, 41% French and 4% central European oak. Deep dark red black color with deep dark crimson red hue. Lifted aromas of dark chocolate, mocha, dark plum and vanilla. Medium to full bodied with



flavors of dark chocolate, ripe stewed plum and mocha with some liquorice, allsorts and spice on the back palate. Fine grained slightly dry-ish tannins but balanced with aftertaste of dark chocolate, spice and mocha. Drink now or cellar 2-3 years.

**Tamellini - Italy**  
**2010 Soave DOC**

For years Gaetano Tamellini was content to grow grapes, which like nearly all of the countless Soave growers, good and bad, sold his production to the Soave Co-op. This massive cooperative monopolizes all but a handful of the DOC production. Convinced that his hillside vineyards deserved better and encouraged by the consistently fine offerings he had always bottled for home use, Tamellini took the great leap of faith. He joined the elite rank of only 15 growers (at the time, there are now 20) in all of Soave who bottle their own individual estate wines. Hence, a star was born. With the assistance of Paolo Caciorgna, one of Italy's greatest white wine makers, Gaetano and his brother Pio Francesco turn out formidable Soave offerings. Even before the Tamellini Brothers' debut vintage, importer Marc De Grazia knew a good thing when he saw it. Moreover, his decision to have Paolo Caciorgna oversee each step of the vinification process and his own willingness to import single vineyard Soave, has paid off handsomely. From 16 hectares of vineyards, Tamellini produces excellent Soave, and Soave Superiore. The 2010 offering is made of almost all Garganega with a light touch of Trebbiano di Soave, often referred to as Verdicchio by the locals. When chilled way down this wine tastes of lemon and pear and finishes crisp. But as it warms a bit in the glass, the wine changes slightly as the dose of crisp lemon decreases and is replaced by melon and pineapple. So chill the wine to fit your style. While certainly this wine could be drunk all alone, it would pair up nicely with seafood, cheeses, fresh fruit, or pasta.

### Important Wine Club Information

Due to UPS policy an Adult Signature (21 or older) is always required for delivery, this is why business addresses work best. If shipping to a residence UPS will make 3 attempts on consecutive business days. If no one is available, UPS will hold the box at the local UPS center for 5 more business days. After that the shipment will be returned to us. There is a \$15 charge for re-shipments.

In most cases wine club shipments go out between the 20th and 25th of every month to arrive the last week of the month. If you know you will be out of town, contact us by the 7th of the month and we can delay the shipment or pause the membership until you return. Tracking numbers are sent automatically to the provided e-mail address. If you are not getting the tracking numbers, please contact us.

Any changes to your subscription (address changes, cancellations, payment method changes, delays, etc.) need to be made by the 7th of the month. If you make an address change through the US Postal Service, you will still need to contact us. We cannot ship wine to PO Boxes or APO/FPO addresses.

Changes can be made by e-mailing us at [wineclub@cellarswineclub.com](mailto:wineclub@cellarswineclub.com) Please include the order number and/or shipping name and address for all correspondences. We will send a confirmation e-mail back to you. Changes can also be called in at 1-800-256-9853 Monday-Friday 9am to 4pm Pacific Time.

Wines featured in the club can often be re-ordered at a substantial discount. If there is a wine you are interested in, please e-mail us at [wineclub@cellarswineclub.com](mailto:wineclub@cellarswineclub.com). We will check on availability and price and get back to you right away.

If you have any further questions please do not hesitate to contact us.

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